

Spirit of the place



Winegrower's note

Cigalus enjoys a hot, sunny arid Mediterranean climate with temperate spring variants, ensuring an early ripening of all the grape varieties. This arid climate with low rainfall is offset by the very deep soils, with sediments deposited by the Aussou, a stream at the edge of the estate, that stores the winter rains for longer but are less fertile due to the presence of a slightly chalky sandstone in the subsoil, dating back to the Campanian (secondary era, prior to the emergence of the Pyrenees). The vineyard is managed according to the biodynamic system where the energy of the soil lies at the heart of the process.



Winemaker's note

From the planting, this vineyard was designed for the development of a top-of-the-range wine: the choice of qualitative clones and high planting density greater than 5,000 vines per hectare; high wall bars to obtain a high leaf area favoring photosynthesis and maturation. Great care and attention are lavished on the vineyard in order to achieve a healthy harvest with moderate yields (25 hl/ha) and hence get the very best out of the grapes. The harvesting date is triggered grape variety by grape variety, and only when the grapes have reached their optimum ripeness and after they have been rigorously tasted. The hand-picked grapes are pneumatically pressed as soon as they get to the winery. After light static settling, 70% of the the juice undergoes an alcoholic fermentation in new barrels, while the rest is vinified in stainless steel vats. A malolactic fermentation is then performed with a temperature control to conserve all the freshness and integrity of the aromas. The maturing in barrels lasts 7 to 8 months – until the spring equinox – with regular stirring. After a light fining, the wine is bottled.



Tasting notes

Golden yellow colour, brilliant and limpid.

Intense and complex nose of ripe citrus fruits such as grapefruit, with notes of white peach, honey, dried fruit and toast.

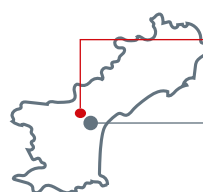
Full and silky, ripe, ample mouth with notes of vanilla, toast, butter and exotic fruits. Good length in the mouth.

Serve at 10 - 12°C with fried scallops, fish cooked in sauce, or as an aperitif.



Grape varieties

Chardonnay, Viognier, Sauvignon



Domaine de
Cigalus

Narbonne



GÉRARD BERTRAND